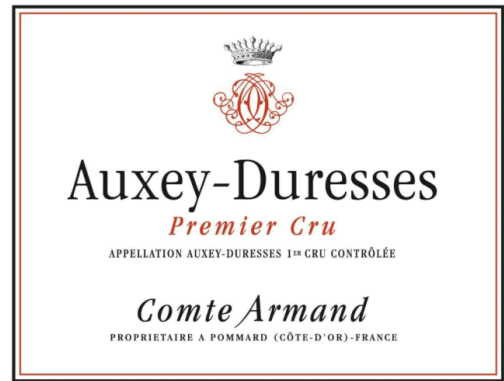


Auxey-Duresses 1er Cru

Comte Armand & Clos des Epeneaux



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Auxey-Duresses 1er Cru

GRAPE VARIETY: Pinot Noir

WINEMAKER: Paul Zinetti

VINEYARD: 1 ha. planted in the 1980s. The first parcel called Les Breterins, has a south exposition and a white soil. The second parcel, Les Duresses, is southeast facing with brown clay soil.

VITICULTURE: Certified organic (by Ecocert) with biodynamic methods.

WINEMAKING: 100% de-stemmed, not crushed berries. Pre-fermentation maceration period of 5-8 days at a temperature of 13-14°C; then spontaneous ambient yeasts fermentation for 5 to 10 days and finally post-fermentation maceration for 3 to 15 days (depending on the vintage). Coordination with the lunar calendar.

AGING: Aged for 18 months in used oak barrels (25% new).

BOTTLING: No fining, no filtration.

